

L A D E E D

4 Feb - 7 March, Wednesday - Friday, 6-9.30 pm

SNACKS

MIXED PICKLES

SOUK OLIVES

RAS EL HANOUT NUTS

M'SIMEN BREAD + CULTURED HARISSA BUTTER

SHARING PLATES

ZAALOUK – AUBERGINE, SUNDRIED TOMATOES, CORIANDER OIL

BLACK GARLIC J'BEN – SOFT CHEESE, SESAME SEEDS

SERROUDA – CHICKPEAS, HARISSA CHILE CRISP

MERGUEZ SERROUDA – CHICKPEAS, MERGUEZ MINCE, HARISSA CHILE CRISP

SMOKED HARISSA CARROTS – YOGHURT, GREEN OLIVES, ALMONDS

LAMB MAQFOUL – JAMMY ONIONS AND TOMATOES

SIDES

GREEN COUSCOUS

GREEN BEANS "BIL ZEIT" – TOMATO, PAPRIKA, CUMIN

MINT SAIKOOK – BARLEY COUSCOUS, BUTTERMILK

DESSERT

MOROCCAN DAME BLANCHE – VANILLA ICE CREAM, GREEN TEA
AND MINT INFUSED CHOCOLATE

BY CHEF NARGISSE BENKABBOU

THE
PILGRM

this is a sample menu and may change